

User Manual

Materials Control

Production Tool



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Description:

This module was created to handle multiple issues for a pre-production kitchen. The Production Tool enables you to place order requests or issue requests based on requirements. It also allows you to produce internal products (e.g. a Sauce Bolognese) in the production kitchen.

Those products, converted to stock articles can be transferred later in the usual transfer module.

Preparation:

COST CENTERS/STORES:

In order to use this function no specific parameter must be set in the cost center / store configuration.

If you want to use the "Production on Transfer" function, you have to activate the parameter "Enable Production on Transfer" in the setup. This will then allow the production while doing a transfer of the stock article attached to a recipe.

RECIPES:

The recipes used for the production tool must be linked to production articles.

During the production process the application will reduce the ingredients in the production store based on the recipes and it will create stock items which can be used for further transactions.

This can be done in two ways.

- Manual created Production Article (PA)
- System created Production Article (PA)

For both cases a proper group structure must be created for these articles first.

Create, if required, separate over group and major group for the PA's.
At least a separate item group for the PA's should be created.

Manage Item Groups

File Edit Master Data Help

Item Group **PA Articles** Active

Edit Item Group Account Information Order Qty Calculation Overview

Assigned to
☒ Profit Contribution ☐ Expenses

Major Group **Convenience**

Discount Type

Inventory Sorting

Purchase Tax
☒ No Tax
☐ Tax Rate 1
☐ Tax Rate 2
☐ Tax Rate 3
☐ Tax Rate 4

Go to Production > Recipe > Options:

Manage Recipes

File Edit Production Menu Plan Master Data Help

Recipe **Sandwich IP & Coke** V127 Private Active

Ingredients Details Categories Nutrients Production Planning Sales Used in... History Mise en place Options Overview Calculation Test

Calculate COS with
☐ Last Purchase Price
☐ Menu Plan Calc with Article Prices
☒ Default Store
Main Store Beverage

Default Parameters
 Tax **Standard GERMANY**

Parameter for Creating Products
 Item Group **PA Articles**

Go to the section "Parameter for Creating Products" and select the defined item group for PA's.

Click on the button

Save Options

MANUALLY CREATED PRODUCTION ARTICLE:

Go to Master Data > Articles:

Create a new stock article with the name prefix / suffix "(PA)". Assign the item group created before and the base unit "Each" to this article.

The screenshot shows the 'Manage Articles' window. The 'Article' field is highlighted with a red box and contains 'Sandwich IP & Coke (PA)'. Below it, the 'Item Group' is 'PA Articles' and the 'Base Unit' is 'Each', both highlighted with a red box. The 'Use only on Stock' checkbox is checked and highlighted with a red box. The 'Last Purchase Price' is 0,80712.

Mark this article as "Use only on Stock"

Go to Production > Recipe > select your production recipe:

The screenshot shows the 'Manage Recipes' window. The 'Recipe' is 'Sandwich IP V4'. The 'Production Article' field is empty. The 'Number of Portions' is 1,000 and the 'Weight/Port' is 0,1200 Kilogram. The 'Production Article' field is highlighted with a red box.

Pos	T	Number	Ingredient	POT QTY	Weight	Stand. Portion	Loss	2nd Loss	ACT QTY	Text	Volumes	BU	AVE	COS
1	A	13300003	Brot, Toast kg	0,087	0,0873	kg	0,00%		0,0870			Kilogram	0,000	0,000
2	A	18100001	Butter KG	11,000	0,0110	grams	5,00%		0,0116	soft warm, t		Kilogram	0,000	0,000
3	A	12100002	Tomatoes kg	0,033	0,0327	kg	0,00%		0,0330			Kilogram	2,980	0,098
4	A	14300001	Cheese Ricotta	0,022	0,0218	kg	0,00%		0,0220			Kilogram	0,790	0,017

In the middle of the screen the Production Article Assignment is shown.

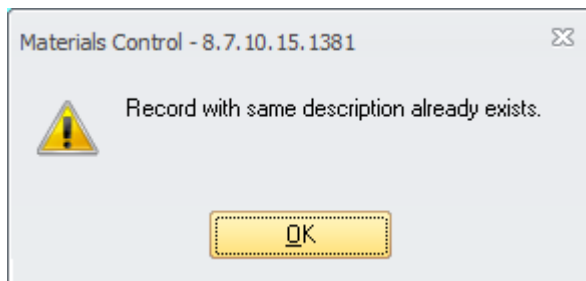
There are two options to link a recipe to an existing PA:

- Place the cursor in the selection field "Production Article" and click OK:

The screenshot shows the 'Search Master Data' dialog box. The 'Name' field is selected. The list shows various items, including 'A-Schorle 1L 0,3l (32021) (PA)'.

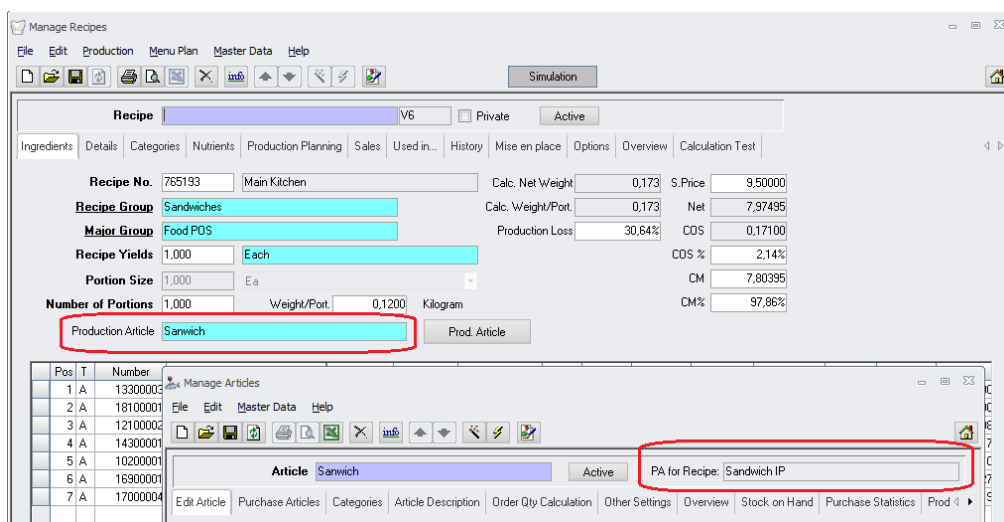
The application calls the usual article selection screen. Select your PA from the list and click OK.

One PA can be linked with one recipe only. If the user tries to link a recipe against a stock item which is already linked the following message is shown:

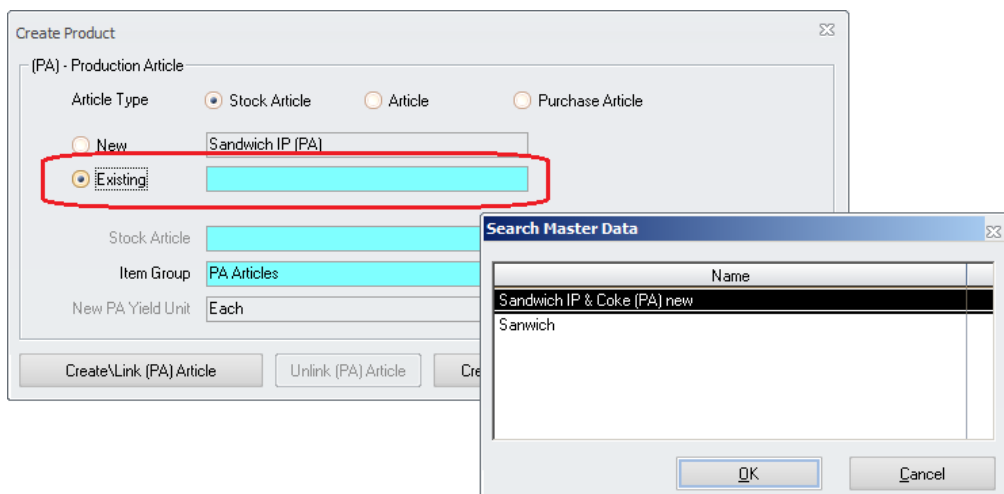


Once linked successfully just save the recipe as usual.

The link is now visible in the recipe as well as in the stock article:



- b) Click on the button “Prod. Article” to link the recipe with the PA:



This dialog offers several options. Select the options “Stock Article” at the top and then select the radio button “Existing”. Here the user can select from all stock articles assigned to the define PA Item Group. Once linked successfully just save the recipe as usual.

The link is now visible in the recipe as well as in the stock article:

The screenshot displays two overlapping windows from the MICROS-FIDELIO software. The top window, titled 'Manage Recipes', shows details for a recipe with 'Recipe No.' 765193. The 'Production Article' field is set to 'Sandwich' and is highlighted with a red rectangle. Below it, the 'Prod. Article' button is visible. The bottom window, titled 'Manage Articles', shows the details for the 'Article' 'Sandwich'. The 'PA for Recipe' field is set to 'Sandwich IP' and is also highlighted with a red rectangle. Both windows have standard menu bars (File, Edit, Production, Menu Plan, Master Data, Help) and toolbars.

SYSTEM CREATED PRODUCTION ARTICLE:

There is also the option to start with the recipe creation and there, from this module, create new Production Articles directly.

Go to Production > Recipe > select your production recipe:

The screenshot shows the 'Manage Recipes' window. The 'Recipe' tab is selected, and the recipe 'Sandwich IP' is being viewed. A red box highlights the 'Production Article' field and the 'Prod. Article' button. The ingredients list at the bottom shows items like 'Brot, Toast kg', 'Butter KG', and 'Tomatoes kg'.

In the middle of the screen the Production Article Assignment is shown.

Click on the button “Prod. Article”

The screenshot shows the 'Create Product' dialog box. The 'Article Type' is set to 'Stock Article'. The 'New' radio button is selected, and the name 'Sandwich IP (PA)' is entered. The 'Item Group' is set to 'PA Articles' and the 'New PA Yield Unit' is 'Each'. The 'Create\Link (PA) Article' button is highlighted.

- At the top of the screen select the article type “Stock Article”.
- Select the radio button “New”. The system offers a recommended name “{Recipe Name} || (PA)”. This can be accepted or adjusted as required.
- The system already suggests the previously defined Item Group
- Click on the button “Create\Link (PA) Article”

Once linked successfully just save the recipe as usual.

The link is now visible in the recipe as well as in the stock article:

Manage Recipes

File Edit Production Menu Plan Master Data Help

Simulation

Recipe V6 Private Active

Ingredients Details Categories Nutrients Production Planning Sales Used in... History Mise en place Options Overview Calculation Test

Recipe No. 765193 Main Kitchen Calc. Net Weight 0.173 S.Price 9.50000

Recipe Group Sandwiches Calc. Weight/Port. 0.173 Net 7.97495

Major Group Food POS Production Loss 30.64% COS 0.17100

Recipe Yields 1.000 Each COS % 2.14%

Portion Size 1.000 Ea CM 7.80395

Number of Portions 1.000 Weight/Port. 0.1200 Kilogram CM% 97.86%

Production Article Sandwich Prod. Article

Pos	T	Number
1	A	13300002
2	A	18100001
3	A	12100002
4	A	14300001
5	A	10200001
6	A	16900001
7	A	17000004

Manage Articles

File Edit Master Data Help

Article Sandwich Active

PA for Recipe Sandwich IP

Edit Article Purchase Articles Categories Article Description Order Qty Calculation Other Settings Overview Stock on Hand Purchase Statistics Prod

PRODUCTION SCHEMA:

To use the production Tool the production groups must be edited first.

Go to Production > Production Groups:

Here we have to define the Production Group Schema. For evaluation purposes you can define various schemas. At least one is required for the usual functionality.

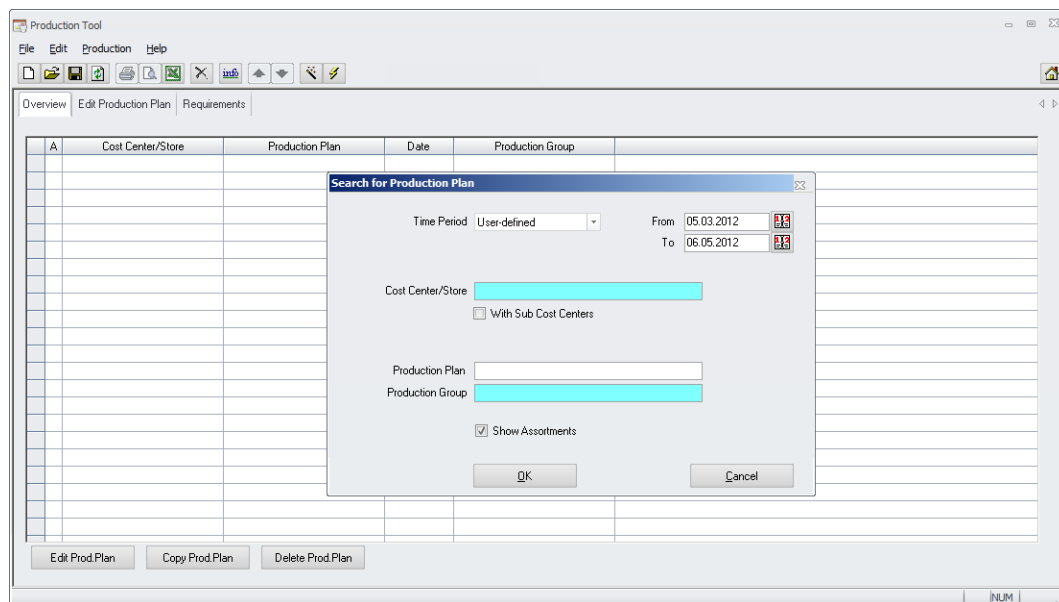
- Define a default schema named e.g. "Menu Schema Default" appears.
- Select the type "Ingredient oriented".
- Now you can define up to twenty groups for this schema.

Click on "Save" to save the entered information.
(Other options for future use)

PRODUCTION TOOL:

This is the main application to “convert” single stock articles into pre-produced items, usable for further transactions.

Go to Production > Production Tool:

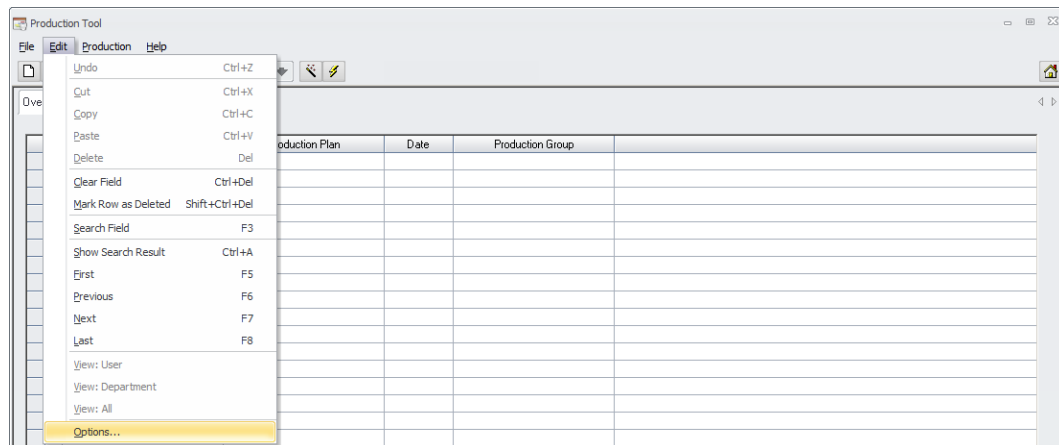


When opening the module a search filter is offered. In case of already existing production plans this can be used to limit/filter the displayed plans
Click “OK” or “Cancel” to close the dialog window.

OPTIONS:

First some calculation parameters must be defined.

Go to Edit > Options:



The application will now open a new screen labelled as "Menuplan Options":

Here you can find several parameters:

- Export Menuplan: Customized solution
- Export PLU to POS: Customized solution
- Export Sold Qty (IFC_SALESMP): Customized solution
- Field "Sold" editable: Customized solution
- Field "Price" editable: Customized solution
- Production Type
 - Book Recipes on booking Sold-QTY
> Customized solution
 - Book only Components from Store
> only the recipe ingredients will be reduced from store and calculated in the consumption
 - Book Components and PA Articles
> Ingredients will be reduced from store and PA-Article will be created on store. **Select this option!**

Section Requirement:

Here you can find the following parameters:

- Requirement Type

- Request always complete planned QTY (Def.)
 - QTY defined in “Planned” rules the requirement
- Request only Difference of planned QTY
 - Difference between planned and produced will be requested
- Request Nothing
 - No request will be generated
- Increasing Tolerance %
 - Percentage value to adjust QTYs
- Decreasing Tolerance %
 - Percentage value to adjust QTYs
- Fresh Request Generation:
 - QTYs will be refreshed & recalculated always when generating the requirements
- Consider SOH
 - This option allows to use the current SOH for the requirement calculation as well.

If the option is **not** selected, the system shows the SOH and the requested quantity (based on the production plan), but the SOH is not considered when generating the final Act. QTY:

Production Tool

File

Edit

Production

Help

Overview

Edit Production Plan

Requirements

Date

08.03.2012

Cost Center/Store

0486 - Kitchen

Requirement Group

-- All Groups --

Supplier

-- All Articles --

Preparation Area

-- All Prep. Areas --

Supplier	Article	QTY	Unit	SOH	Req. QTY	Act. QTY	Base Unit
Beef & Sea	Brot. Toast kg	10,440	Kilogram	7,060	10,440	10,440	Kilogram
Beef & Sea	Butter KG	1,392	Kilogram	13,034	1,392	1,392	Kilogram
Beef & Sea	Cheese Gouda	2,640	Kilogram	14,560	2,640	2,640	Kilogram
Beef & Sea	Ketchup Heinz 950ml						Liter
Beef & Sea	Mushrooms / Can 220gr						Each
Beef & Sea	Salami KG						Kilogram
Beef & Sea	Tomatoes kg						Kilogram

SOH	Req. QTY	Act. QTY	
7,060	10,440	10,440	Kilogram
13,034	1,392	1,392	Kilogram
14,560	2,640	2,640	Kilogram

Order Basket

-- New Basket --

Info

Delivery Date

Make Issue

Document

Transfer per Day

Transfer

Issue Request

Info

Delivery Date

Make Issue

➔ Req. QTY = Act. QTY

If the option is selected, the system shows the SOH and the requested quantity (based on the production plan), and the current SOH is considered when generating the final Act. QTY:

Production Tool

File Edit Production Help

Overview Edit Production Plan Requirements

Date: 08.03.2012

Cost Center/Store: Dase - Kitchen

Requirement Group: -- All Groups --

Supplier: -- All Articles --

Preparation Area: -- All Prep. Areas --

Supplier	Article	QTY	Unit	SOH	Req. QTY	Act. QTY	Base Unit
Beef & Sea	But. Toast kg	3,380	Kilogram	7,060	10,440	3,380	Kilogram
Beef & Sea	Butter KG	0,000	Kilogram	13,034	1,392	0,000	Kilogram
Beef & Sea	Cheese Gouda	0,000	Kilogram	14,560	2,640	0,000	Kilogram
Beef & Sea	Ketchup Heinz 350ml					0,000	Liter
Beef & Sea	Mushrooms 7 Can 220g					0,000	Each
Beef & Sea	Salses KG					0,000	Kilogram
Beef & Sea	Tomatoes kg					0,000	Kilogram

SOH	Req. QTY	Act. QTY	
7,060	10,440	3,380	Kilogram
13,034	1,392	0,000	Kilogram
14,560	2,640	0,000	Kilogram

Cost Center: []

Document: []

Transfer per Day: []

Info: []

Delivery Date: []

Make Issue

Order Basket: -- New Basket --

Add to Basket

➔ Req. QTY – SOH =Act. QTY

Tab "Production Planning Definitions":
This is a customized solution.

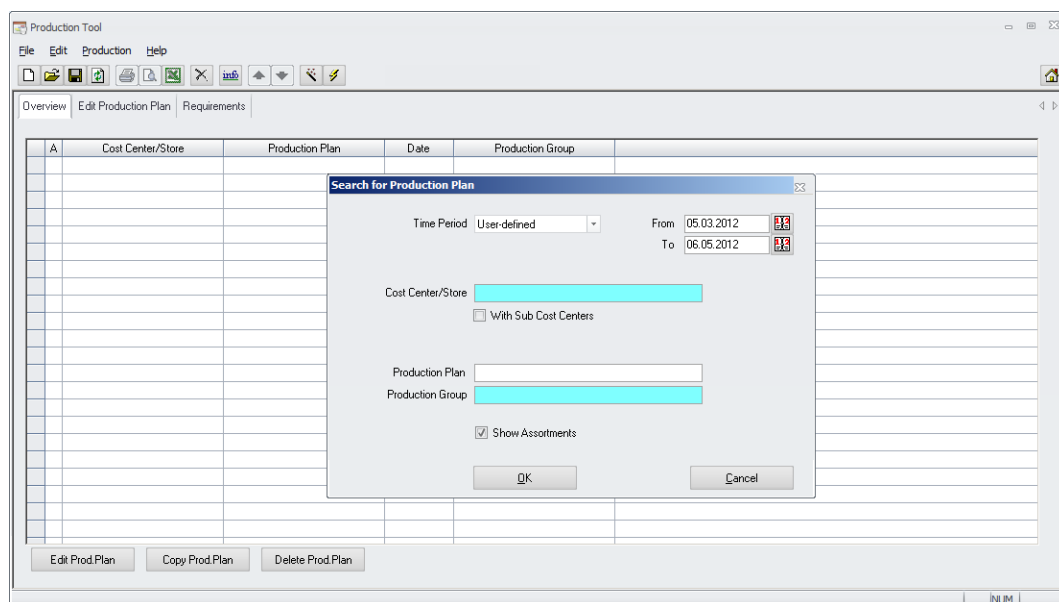
Functionality:

PRODUCTION PLAN:


The following will describe the use & workflows.

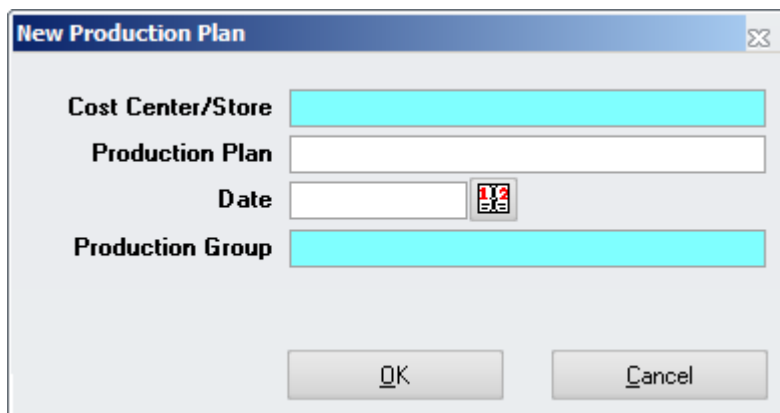
Go to Production > Production Tool

This module was created to handle multiple issues for a pre-production kitchen. The Production Tool enables the user to place Order/Issue Requests based on recipes.



- **Edit Production Plan:**
This option allows to edit an existing production plan. If the plan was already booked it is not possible to change the quantity anymore.
- **Copy Production Plan:**
This option allows to copy an existing plan and save it with a new name.
- **Delete Production Plan:**
This option allows to delete an existing plan. If this plan was booked already the transaction will not be rolled back.

Click on the  icon to create a new plan.

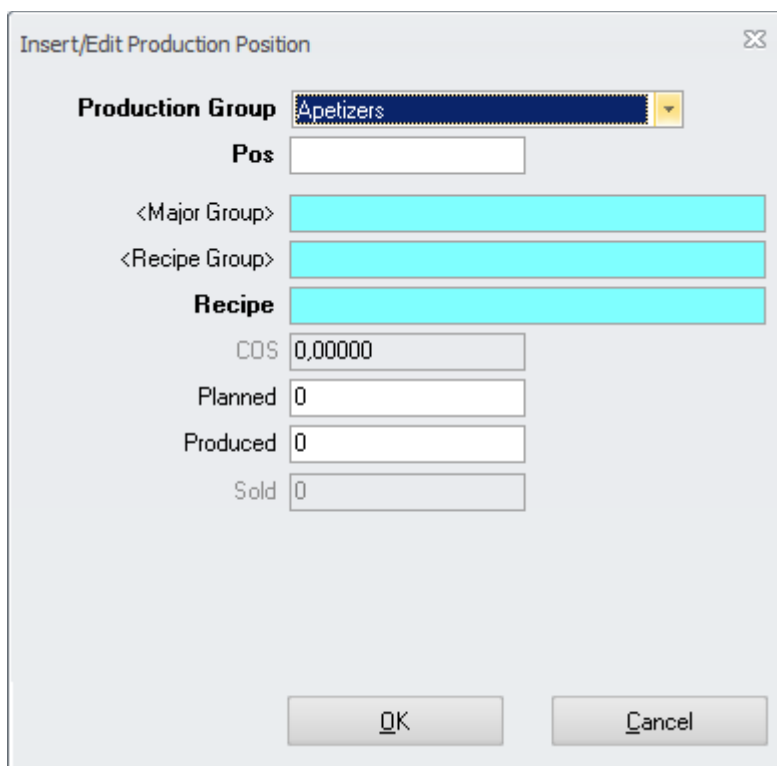


The 'New Production Plan' dialog box contains the following fields and buttons:

- Cost Center/Store**: A text input field.
- Production Plan**: A text input field.
- Date**: A date selection field with a calendar icon.
- Production Group**: A text input field.
- Buttons**: 'OK' and 'Cancel' buttons at the bottom.

- Select the Cost Center / Store where this production plan is related to.
- Enter a name to identify the plan.
- Select the date for this production plan.
- Select the Production Schema from the selection box.
- Click on OK.

Now the Plan header is created. A new dialog comes up to select the recipes.



The 'Insert/Edit Production Position' dialog box contains the following fields and buttons:

- Production Group**: A dropdown menu showing 'Appetizers'.
- Pos**: A text input field.
- <Major Group>**: A text input field.
- <Recipe Group>**: A text input field.
- Recipe**: A text input field.
- COS**: A text input field with value '0,00000'.
- Planned**: A text input field with value '0'.
- Produced**: A text input field with value '0'.
- Sold**: A text input field with value '0'.
- Buttons**: 'OK' and 'Cancel' buttons at the bottom.

- Select the Production Group from your schema.
- Enter a position number.
- If needed you can filter by major group or recipe group.
- Select recipe from list.
- Enter the quantity into the fields "Planned" and/or "Produced".
- Click on "OK".

When clicking "Cancel" the dialog is closed and you can see the table view of the plan.

Click on "Save".

Production Tool

File Edit Production Help

Overview Edit Production Plan Requirements

Cost Center/Store: Main Kitchen Date: 07.03.2012

Production Group: Menu Schema Default

Production Plan: Daily Sandwich Production I

Menu Group	Pos	V	T	PP	Recipe/Article	Base Unit	Standard Port. Size	Portion Factor	Portion Size	Planned	Sold	Weight/Port.	COS/Port.	Add. Mark-or
Apelizers	1				Sandwich IP	Each	1,000	1,000	1,000	10	0	0,173	0,17140	

New Position Actualize COS Mise en place Delete Flag Produce

The following buttons are available:

New Position

- To add a new position to the plan. After opening an existing plan from the overview the user will have to save the plan first.

Actualize COS

- To re-fresh the COS for the used recipes from the selected store.

Mise en place

- To show all needed ingredients, also for subrecipes. This information can be pre-viewed and / or printed here:

Mise en place

Preparation Area

Sandwich Prep

Article	ACT QTY	Base Unit	AVE	COS Total	QTY/Recipe
Tomatoes kg	0,330	Kilogram	2,98000	1,73000	10,00
Butter KG	0,116	Kilogram	0,00000	1,73000	10,00
Salami KG	0,110	Kilogram	0,89000	1,73000	10,00
Cheese Gouda	0,220	Kilogram	0,79000	1,73000	10,00
Brot, Toast kg	0,870	Kilogram	0,00000	1,73000	10,00
Mushrooms / Can 220gr	0,270	Each	0,99000	1,73000	10,00
Ketchup Heinz 350ml	0,030	Liter	6,37100	1,73000	10,00

Print Preview Cancel

Delete Flag

- Usual function to mark selected records for deletion at next save.

Produce

- Click this button to book this transaction as defined in the parameters (Book Components and PA Articles).

REQUIREMENTS:

The tab “Requirements” allows, based on assigned user rights, to generate Issue Requests or Order Baskets for the needed ingredients.

Click on the TAB “Requirements”

Supplier	Article	QTY	Unit	SOH	Req. QTY	Act. QTY	Base Unit
Beef & Sea	Brot, Toast kg	0,870	Kilogram	-34,592	0,870	0,870	Kilogram
Beef & Sea	Butter KG	0,116	Kilogram	-13,868	0,116	0,116	Kilogram
Beef & Sea	Cheese Gouda	0,220	Kilogram	-0,562	0,220	0,220	Kilogram
Beef & Sea	Ketchup Heinz 350ml	1,000	Bottle 350ml	-12,597	0,030	0,350	Liter
Beef & Sea	Mushrooms / Can 220gr	0,270	Each	-15,010	0,270	0,270	Each
Beef & Sea	Salami KG	0,110	Kilogram	-0,106	0,110	0,110	Kilogram
Beef & Sea	Tomatoes kg	0,330	Kilogram	0,994	0,330	0,330	Kilogram

The tab header shows the date and the related cost center. In addition three drop-down selectors can be used to sort and/or filter the details in the grid:

- Supplier
 - This selector must be used if an order basket should be created. The default setting is “All Articles”. This allows to create an issue request only. The user must selected either “All Suppliers” or any specific supplier from the drop down to activate the button “Add to Basket”.
NOTE: When having “All Suppliers” selected, the application will show values in the column “QTY” for all records. The system will generate the requirements for articles having DPQs only! For positions not having DPQs the system will not generate the order basket records.
- Requirement Group
 - Here the user can filter for specific Requirement Groups (> see: Master Data > Item Groups!)
- Preparation Area
 - Here the user can filter for specific Preparation Areas.

The application displays all articles and the corresponding Default Price Quotes (DPQ). (A default price quote MUST be defined for the articles.)

Grid Description:

- Supplier
 - This is the Supplier defined in the DPQ
- Article
 - Name of the stock article

- QTY
 - QTY to be ordered/requested
- Unit
 - Unit to be ordered/requested
- SOH
 - Current Stock on Hand for this article in preferred stock unit/DPQ Unit
- Req. QTY
 - Required quantity in Base Unit
- Act.QTY
 - Final QTY to be ordered/requested in BU based on "Consider SOH" definition
- Base Unit
 - Base Unit assigned to the article

Document Creation Options:

Based on the rights the user can create an Order Basket, an Issue Request or a saved Transfer directly out of the requirements:

NOTE: All articles required are shown in the grid, but the application will consider articles having DPQs only at creation of documents!

The left section contains the fields to generate an Order Basket:

- Order Basket

Selection box, shows all existing baskets. Select one to add these articles to an existing basket, select "---New Basket---" to generate a new one.
- Info

Here additional information can be entered.
- Delivery Date

Select the delivery date for the basket.

Add to Basket

Click on this button to create the order basket and to transfer the document to the Purchase Order module. From here it can be edited and processed as a normal order basket.

The right section contains the fields to generate an Issue Request:

- **Cost Center**
Select the cost center where the goods should be requested from.
- **Document**
Select an existing document or create a new one
- **Delivery Date**
Select the delivery date for the request.
- **Info**
Here you can type in some additional information
- **Transfer / Issue Request**
These radio buttons allow to control which type of document will be created.

Make Issue

Click on this button to create the document. It will now be visible as Open Issue Request / Open Transfer in the corresponding module. From here it can be edited and processed as usual.

Issue Requests

File Edit Store Master Data Help

Issue Request: TR-12-03-08-00003 Open Issue Request

Overview Edit Issue Request Manage Store

All Issued Requests, with Status Assortment, Open, For Authorisation, Requested, Delivered, Declined, Exported

A	C	Cost Center/Store	Request From	Document	Date	Status <<	Info
		Club	Main Store Beverage	TR-12-01-26-00008 (Club)	26.01.2012	Open Issue Req	
		Main Kitchen	Main Store Food	TR-12-03-08-00003	09.03.2012	Open Issue Req	Generated from Menu Plan
		Club	Main Store Beverage	TR-12-01-09-00001 (Club)	09.01.2012	Open Issue Req	

Transfer Management

File Edit Store Master Data Help

Transfer: TR-12-03-08-00002 Open Transfer

Overview Edit Transfer Manage Store Requirements Edit Picking List

All Transfers, with Status Assortment, Open, For Authorisation, Authorised, Delivered, Declined

A	C	Cost Center/Store	Transfer To	Document	Date	Status <<	Info
		Main Store Beverage	Club	TR-11-06-28-00004 (Main)	28.06.2011	Open Transfer	
		Main Store Food	Main Kitchen	TR-12-03-08-00002	09.03.2012	Open Transfer	Generated from Menu Plan
		Main Store Beverage	Club	TR-10-01-13-00005 (Club)	13.01.2010	Open Transfer	Created by admin AT 2010-01-13-12.16.02.0
		Club	Main Store Beverage	LA-001087	06.07.2009	Open Transfer	